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The Lord Edward, Menu

The Lord Edward

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The Lord

Hors d'Oeuvres

Oysters 1400

Kilcolgan Oysters (½ doz.)

Oysters Mornay (½ doz.)

Oyster Cocktail

Seafood Cocktail 7.95

Smoked Irish Salmon 10.95

Smoked Salmon Pâté 9.50

Smoked Cel 8.95

Smoked Trout 8.95

Marinated Herring 6.95

Dressed Crab 9.90

Melon filled with Prawns 11.90

Melon Oporto 6.50

Prawn Cocktail 10.95

Prawns in Garlic Butter (hot) 12.95

Avocado Pear filled with Crab, Prawns 10.00

Avocado Vinaigrette 6.50

Mussels 7.95

Moules Mariniere (½ portion)

Soup

Seafood Chowder 6.75

Prawn Bisque 6.20

French Onion 5.95

Cream of Tomato 4.75

Plaice 18.50

Grilled Fillets of Plaice

Plaice Meuniere

sprinkled with fine herbs & cooked in butter

Fried Plaice

breadcrumbs, then fried, served with lemon and sauce tartare

Turbot

Poached Turbot 28.95

Turbot au Gratin 29.95

Grilled Turbot 28.95

Sole

Grilled Sole 39.00

on the bone, maître d'hotel butter

Sole Lord Edward 28.50

steamed, garnished with prawns, white wine & lobster sauce, stuffed with smoked salmon

Sole Goujon 24.50

strips of sole, crumbed & fried served with lemon & tartare sauce

Sole Caprice 24.50

floured, sprinkled with fine herbs and sliced banana and sauce bernaise

Sole Meuniere 24.50

sprinkled with fine herbs and cooked in butter

Sole Bonne Femme 24.50

cooked in white wine with shallots, mushrooms and parsley

Sole Colbert 39.00

fried with back opened up and maître d'hotel butter

Sole au Gratin 24.50

poached in cheese sauce with a little madeira, grated cheese

Sole Véronique 24.50

poached and garnished with muscat grapes, coated with white wine sauce and glazed

Cold Buffet

Prawn Mayonnaise 28.90

Lobster Mayonnaise ~~PRICE~~ 24.95

Salmon Mayonnaise 26.00

Crab Mayonnaise 18.50

Lord Edward Specialities

Fish Stew 21.50

Scallops and Prawns Newburg 29.95

cooked in brandy, madeira and cream, and served with boiled rice

Fruits de Mer Meuniere 26.00

Gratuities at your discretion . . .

12½% Service Charge for Parties of 8 or more

All prices include Value Added Tax



Edward

Prawns 2900

Prawns Tzarine

poached, garnished with cucumber, coated with a cheese sauce, seasoned with paprika

Prawns Madras

steamed, tossed in butter, coated in fish curry sauce, served with boiled rice and chutney

Prawns Thermidor

flared in brandy with shallots, fine herbs and white wine sauce with mustard and parmesan cheese

Fried Prawns

floured, coated with light batter and fried, served with lemon & sauce tartare

Prawns Maison

cooked in butter with tomato concasse with rich tomato sauce

Prawns Newburg

cooked in brandy, madeira and cream, served with boiled rice

Prawns Provençale

cooked in butter, covered with garlic-flavoured tomato and served with rice

Lobster (priced daily)

Lobster Newburg

taken from shell, sliced and cooked in lobster stock with brandy and madeira, served with boiled rice

Lobster Mornay

taken from shell, poached in white wine, cheese sauce, served in shell

Lobster Américaine

cooked in white wine, brandy, cream, with chopped onion and tomato

Lobster Cardinal

taken from shell, sliced and mixed with mornay and Américaine sauce, glazed, served in shell

Lobster Thermidor

flared in brandy with shallots, fine herbs and white wine sauce with mustard & parmesan cheese, served in shell

Salmon 2290

Poached Salmon

Salmon Meuniere

Grilled Salmon

Sea Trout 2150

Poached Sea Trout

Sea Trout Meuniere

Grilled Sea Trout

Scallops 2995

Scallops Provençale

cooked in butter, covered with garlic-flavoured tomato and served with rice

Scallops Florentine

poached, served on leaf spinach, coated with cheese sauce and glazed

Scallops St. Jacques

steamed, served in shell, piped with duchesse potato, white wine sauce, sprinkled with cheese

Scallops Diane

tossed in butter, garlic, flamed with brandy, cream and parsley, served with rice

Meat Dishes

Irish Stew 1995

traditional lamb stew with potatoes and seasonal vegetables

Sirloin Steak Maison 2190

served with a cognac sauce with mushrooms, mustard & onions

Breast of Chicken 1750

sautéed in a white wine sauce with glazed peaches

Our Chef will be happy to prepare a Vegetarian Dish on request . . .

Vegetables 375

Fresh Vegetables of the day

Potatoes 395

Creamed Potatoes

Boiled Potatoes

Croquette Potatoes

Sauté Potatoes

French Fried Potatoes

Salads

Mixed Salad 480

Salad Nicoise 595

onion, tomato, tunney fish, olives & green peppers

